



GROUP MENU

3-course meal: starter, main course and dessert: \$45 per person

4-course meal: soup or salad, starter, main course and dessert: \$49 per person

5-course meal: soup or salad, starter, main course, cheese platter and dessert: \$57 per person

6-course meal: hors d'oeuvre, soup or salad, starter, main course, cheese platter and dessert: \$65 per person

SOUP OR SALAD

Soup of the day

or

Green salad



STARTERS

3 CHOICES PER GROUP

Aniseed Gravlax salmon, pickled and maple mousseline beets duo with fennel salad and lemon vinaigrette

or

King crab salad, celeriac remoulade with fresh herbs, citrus supreme and balsamic vinegar sprouts (+\$3)

or

Salmon tartare, fresh salad and croutons

or

Beef tartare, fresh salad and croutons

or

Heirloom tomatoes, glasswort, asparagus mousse, soft Mozzarella di Bufala and green apple

or

Torchon-style duck foie gras marinated in maple eau de vie, wild raspberries and pan-fried brioche (+\$5)



MAIN COURSES

3 CHOICES PER GROUP

Braised veal cheek, Espelette pepper spaetzle and foie gras sauce

or

Atlantic salmon, vegetable risotto and Meunière condiments

or

Grilled beef sirloin steak with green salad and homemade fries

or

Quebec rack of lamb with its jus, white-beans stew, fresh sage and ox-eye daisy capers (+\$7)

or

Parmigiano Reggiano risotto with seasonal products

or

"A la plancha" seared scallops, shichimi togarashi, creamy sea urchin and caviar (+\$5)



DESSERT

Verrines

Coffee, tea or tisane